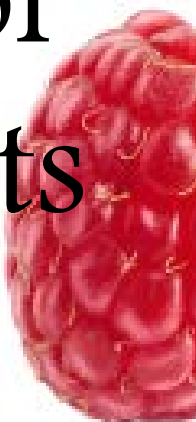




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Allergen Icons



Item Contains Peanuts



Gluten Friendly Option



Vegetarian Option



Vegan Option

(All dessert and pastry product cannot be guaranteed to be nut free and was not made in a nut free environment.)

Good Morning Breakfast Selections

The Eagle Flight:

Serves 8-10 guests \$90.95

Serves 20-25 guests \$177.95

Includes individually bottled juice, water, coffee, and tea service. Also includes a tray of your choice from the "Pastry Selections" below and linens for seating.

**Add fresh fruit or yogurt for \$2.95 per person.

Eastern Sampler: \$14.95 per person

Minimum order of 12 guests

Water service and linens for seating is included.

Choice of three items from below:

Cheese Omelet

Pancakes

Scrambled Eggs

French Toast

Vegetable Strata

Cheese Blintz

Bacon

Ham

Pork Sausage Link

Chicken Sausage Links

Roasted Potatoes

**Add fresh fruit or yogurt for \$2.95 per person.

Pastry Selections

Coffee Cake Slices: \$29.95 (16 in each order)

You will receive a variety of the following: Lemon, Chocolate Marble, Orange Poppyseed, & Cinnamon Streusel

Scones: \$13.95 (12 wedges)

Medium size scones include Apple/Cinnamon, Blueberry, & Raspberry White Chocolate.

Petite Apple Turnover: \$19.65 (18 in each order)

Petite Cinnamon Rolls: \$19.65 (12 in each order)

Topped with cream cheese icing.

Morning Additions

Assorted Muffins: \$2.95 each

Flavors include Buttermilk Blueberry, Double Chocolate Chunk, & Whole Grain Triple Berry.

Fruit and Yogurt Parfaits: \$5.95 each

Individual Yogurts: \$2.95 each

Beverage Service

¾ Gallon Regular or Decaf Coffee \$23.60

1 ½ Gallon Regular or Decaf Coffee \$47.25

Individual 10 ounce Tree Top Juice \$2.95

All buffets and served meals over 50 guests will accrue an additional \$25.00 fee to properly facilitate your event.

A \$4.25 per person charge will be added if you request China for your buffet and any menu can be customized at an additional \$25.00 charge.



Einstein's Bakery



Einstein's Business Hours:
Monday thru Friday
7:30-4:00 p.m.



(All product cannot be guaranteed to be nut free)

These items are available for pickup at the listed price which will include paper products and eating utensils. Please know if you would like to add these items to a catering event, there will be a \$25.00 delivery charge for on-campus events. Linens are sold separately.

Bagel Selections

****Availability is subject to operation hours.**



Bagel & Cream Cheese Shmeared Baker's Dozen: \$31.85 (serves 13)

13 Fresh-Baked Bagels and 2 tubs of Shmeared
 Includes: 2 plain Shmeared, 5 Plain, 4 Asiago, 2 Everything, 1 Blueberry and 1 Honey Whole Wheat.



Bagels & Cream Cheese Shmeared Nosh Box: \$58.25 (serves 24)

24 Fresh-Baked Bagels & 4 Tubs of Shmeared
 Includes: 2 plain Shmeared, 1 Strawberry Shmeared, 1 Garden Veggie Shmeared, 8 Plain, 8 Asiago, 4 Everything, 2 blueberry and 2 Honey Whole Wheat.



Mixed Bagels & Sweets Nosh Box: \$69.35 (serves 21)

An assortment of 5 muffins, 4 assorted pastries, and 12 bagels with two tubs of cream cheese Shmeared, honey, butter, and preserves.
 Includes: 2 tubs of cream cheese (1 plain & 1 strawberry), 4 plain, 3 cinnamon raisin, 3 blueberry, 2 chocolate chip, 3 blueberry muffins, 2 chocolate chip muffins, 2 apple pies, and 2 strawberry strudels.



Traditional Nova Lox Salmon Platter: \$130.75 (serves 13)

Complete with 13 Fresh-Baked Bagels, Lox, capers, tomatoes, red onion, 2 tubs of Shmeared, and garnished with lemons, cucumbers, and a bed of lettuce.



Bagel Selection:

1. Plain Bagel
2. Asiago Bagel
3. Sesame Seed Bagel
4. Everything Bagel
5. Honey Whole Wheat Bagel 2

Cream Cheese Selection/Shmeareds:

1. Garden Veggie
2. Plain
3. Onion & Chive

Bistro Selections

All these menu items include assorted condiments, utensils, paper products, linens, and bottled water. Please feel free to add items to your buffet from the “Enhanced Menu”.

Deli Sandwiches and Wraps: \$15.25 per person

- **Deli Sandwich** (Thickly Sliced Deli Bread or Telera Roll)
Turkey, ham, or roast beef (sliced cheese, lettuce and tomato) or vegetarian (made with hummus, avocado, lettuce, roasted veggies and tomato) (Includes Chips and pickle spear)
- **Eastern Wrap**
Chicken Caesar (anchovies), a turkey provolone or vegetarian (made with hummus, avocado, lettuce, veggies & tomato) (Includes Chips and pickle spear)

Pesto Grilled Chicken: \$16.45 per person

A chicken breast served with sliced tomato, onion pesto mayonnaise, and spring mix. Served on a toasted bun. (Includes Chips and pickle spear)



Caesar Salad: \$12.85 per person

Chopped romaine lettuce, marinated chicken grated Parmesan cheese and crunchy croutons. Garnished with a lemon wedge, bread, and tossed in Caesar dressing.

****Add Chicken for \$2.75 per person.**

Traditional Chef Salad: \$17.75 per person

Mixed greens, Cheddar and Swiss cheese pin wheeled ham and turkey piled high and garnished with hard boiled eggs and Roma tomato wedges. (Includes bread, choice of Ranch or Italian dressing, and linens for seating.)



Enhanced Menu for \$3.50 a person

Soup D'Jour	Potato Salad
Caesar Salad	Fresh Green Salad
Brownie-\$3.50 each	Cookie Pack-\$3.50 each

12” Purely Pizza (Drop Off) \$11.55 Each

You pick a date and time. We drop off for a deal. (Up to 3 toppings) (Pizza Only) ****Add paper products to your order for \$.75 per person.**



Gourmet Buffet

All buffets include linens for seating and water. Services include setup and clean up for your event and our [eco-friendly, biodegradable](#) paper products.

Taco Bar: \$16.30 per person

Minimum order of 12 guests

This buffet includes rice, beans, ground beef, lettuce, tomato, cheese, salsa, and flour and corn tortillas.



Tailgate Barbecue: \$17.75 per person

Minimum order of 12 guests

Enjoy your choice of a beef patty and/or German Sausage.

Toppings will include lettuce, onion, tomato, pickle spear, mayo, mustard, ketchup, potato salad and green salad with Choice of Italian or Ranch dressing.

*Veggie Burger option available upon request.



The Pasta Feast: \$19.75 per person

Minimum order of 12 guests

Seasoned chicken breast, served with penne pasta, tossed with sauteed vegetables in a light basil pesto cream sauce. Comes with Italian tossed salad and fresh bread sticks.

The Hot Bars: \$17.75 per person

Minimum order is 12 guests

Mashed Potato Bar

- Diced Chicken
- Diced Bacon
- Cheddar Cheese
- Sauteed Mushrooms
- Brown Demi Glaze
- Green Onions



Mac n' Cheese Bar

- Pulled Pork
- Diced Bacon
- Blue Cheese Crumbles
- Steamed Broccoli
- Vegetarian Chili
- Green Onions



Pizza Buffet: \$14.95 per person

Minimum order of 12 guests

2 slices per person. This buffet includes Caesar salad and chocolate chip cookies.



All buffets and served meals over 50 guests will accrue an additional \$25.00 fee to properly facilitate your event. A \$4.25 per person charge will be added if you request China for your buffet and any menu can be customized at an additional \$25.00 charge.

Panda Express

Panda's Business Hours:
Monday thru Friday
11-6:00 p.m.

Create your Buffet

\$128.95 (serves 6-8 guests)-1 side dish & 2 entrees

Choose your side (one of the following per order):

Mixed Veggies
Chow Mein
Fried Rice
Steamed Rice

Choose your entree (two of the following per order):

Orange Chicken**
Broccoli Beef
Black Pepper Angus Steak
Beijing Beef**
SweetFire Chicken Breast**
Honey Walnut Shrimp
Mushroom Chicken
Teriyaki Chicken
Honey Sesame Chicken
Kung Pao Chicken**

**Known to be spicy.

Additional Sides \$48.25

Additional Entree \$29.95

Appetizers \$26.75 Each

Chicken Egg Roll (8 per order)
Veggie Spring Roll (16 per order)
Cream Cheese Rangoon (24 per order)

Condiments Include:

Fortune Cookies
Soy Sauce
Mandarin Teriyaki Sauce
Chili Sauce
Hot Mustard Sauce
Sweet and Sour Sauce

PANDA EXPRESS

PANDA EXPRESS



Entrées

All Entrées include linens for buffet service and seating, fresh baked dinner rolls, ice water and tossed green salad with your choice of one dressing on Eagle China. All buffets and served meals over 50 guests will accrue an additional \$25.00 fee to properly facilitate your event.

Roasted Prime Rib: \$41.25 per person

Minimum order of 12 guests

Pan seared, slow roasted rib to medium. Cut into 8 ounce portions, served with roasted red potatoes and seasonal vegetable.

Seared Airline Chicken Breast: \$30.55 per person

Minimum order of 12 guests

Oven roasted chicken, fresh rosemary, lemon and natural jus for flavor. Served with garlic mashed potatoes with seasonal vegetables.



Shrimp Pasta: \$31.75 per person

Minimum order of 12 guests

Shrimp tossed with artichoke hearts, tomato, peppers julienne then served over Penne pasta in a basil cream sauce.

Tuscan Ragù: \$27.25 per person

Minimum order of 12 guests

Grilled polenta cake is topped with cannellini beans, sautéed garden vegetables and a rustic classic tomato ragù.



Quinoa Tabbouleh: \$23.55 per person

Finely diced cucumber, tomato, garlic, and parsley tossed with olive oil and a hint lemon juice mixed with Quinoa and served on a bed of spinach leaves and toasted flat bread.

Vegetable Baked Casserole: \$ 23.55 per person

Oven baked vegetables. Topped with cheese and garnished with parsley.



Traditional Pasta Selection: \$22.25 per person

Minimum order of 12 guests

Penna pasta with choice of marinara or Alfredo sauce.

*For an additional \$5.15 per person add chicken or steelhead.



Dessert options (minimum order 12):

(All product cannot be guaranteed to be nut free and was not made in a nut free environment.)

NY Cheesecake with seasonal fruit	\$4.75 each
Strawberry & Cream Cake	\$5.25 each
Lemon and Cream Cake	\$5.25 each
Chocolate Layered Cake	\$4.49 each



Hors d'Oeuvres

All hors d'Oeuvres are sold 'a la carte and do not include linens for seating tables. Services include setup/clean up and our [eco-friendly, biodegradable](#) paper products.

Hot Selections

Mushroom Caps: \$31.85

(25 per order)

Gourmet cheese stuffed mushrooms.



Party Meatballs: \$28.75

(50 per order)

Choice of barbecue, sweet & sour, or Teriyaki sauce.



Chicken Skewers: \$64.95

Choice of Teriyaki, Mediterranean and Jamaican jerk

Chicken Wings: \$42.50

(25 per order)

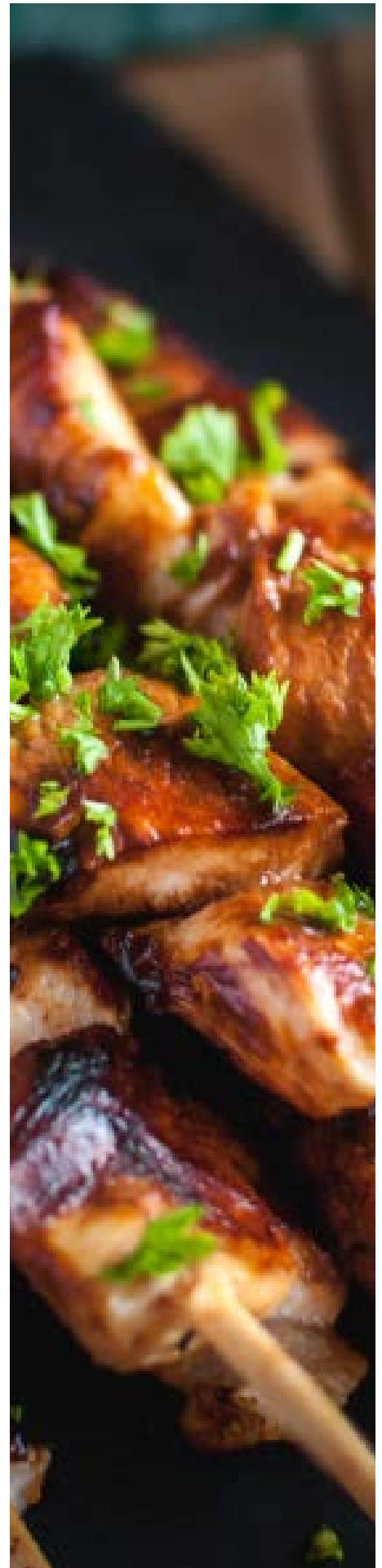
Lightly breaded wings served plain, BBQ, Teriyaki, or Buffalo.



Artichoke & Spinach Dip: \$50.75

(Serves approximately 12-15 people)

Creamy spinach, chopped artichokes and two types of cheeses, served with sliced baguettes



A \$4.25 per person charge will be added if you request China for your buffet and any menu can be customized at an additional \$25.00 charge.

Cold Selections

Traditional Hummus & Pita: \$42.50

(Serves up to 24 guests)

This vegetarian option comes with a variety of vegetables and pita bread.



Smoked Salmon Platter: \$133.55

(Serves up to 25 guests)

Served with capers, finely sliced red onion, dill cream cheese, a sliced baguette and an assortment of gourmet wafers.



Seven Layer Dip: \$79.15

(Serves up to 25 guests)

Refried beans, avocado spread, sour cream, shredded cheddar cheese, diced tomatoes, green onions and diced olives. Served with fresh fried chips.

Antipasto Platter: \$59.00

(Serves up to 15 people)

Italian cold cuts served with cheese cubes and a variety of marinated vegetables. Comes with a variety of gourmet wafers.

Char Siu (Chinese BBQ Pork): \$66.00

(Serves up to 25 guests)

Thinly sliced BBQ pork served with dipping sauces which include sesame seeds, yellow hot mustard and traditional red sauce.

Classic Deviled Eggs: \$35.10

(24 per order)

Traditional deviled eggs.



Sicilian Tomato Bruschetta: \$63.80

(25 per order)

Diced tomatoes, chopped eggplant, green olives, red bell peppers, finely minced garlic and garnished with basil

A \$4.25 per person charge will be added if you request China for your buffet and any menu can be customized at an additional \$25.00 charge.

Gourmet Trays

Recommended serving size:

Small Serves 12

Medium Serves 24

Vegetables & Dip:

Seasonal fresh vegetables with ranch

Small \$41.25

Medium \$57.45



Sliced Meat & Cheese Tray

Turkey, ham, roast beef, sliced provolone, cheddar and Swiss cheese. Served with assorted wafers.

Small \$74.10

Medium \$105.25

Fresh Fruit Platter

Sliced assorted seasonal fruit

Small \$59.00

Medium \$74.10



Imported & Domestic Cheese Display: \$94.50

(Serves up to 24 people)

Gourmet cheeses, sliced baguettes, wafers and garnished with fresh fruit.

Fresh Fruit & Cheese

Assorted sliced seasonal fruit with Cheddar, Swiss and Pepper-Jack cheese and assorted wafers.

Small \$70.85

Medium \$89.15



Shrimp Tray: \$90.25

2.5 pounds of ready to eat 31-40 ct. shrimp with lemon slices and cocktail sauce.





Build your own Slider

This is a new twist on our traditional slider. Provided in this self-serve buffet are fresh buns and slow roasted pulled chicken or pork, topped off with a sweet Carolina Coleslaw.

Pulled Chicken Sliders OR Pulled Pork Sliders \$88.00

(about 24 per order)

Served on a slider bun, with Carolina Slaw and sauce on the side.

Pinwheels

(All orders serves 20 guests)

Smoked Salmon: \$53.65

Served with dill cream cheese, red onions and spinach. Wrapped in a tortilla.

Turkey: \$50.45

Served with cranberry cream cheese and spinach. Wrapped in a tortilla.

Ham: \$50.45

Served with pineapple cream cheese spread and spinach. Wrapped in a tortilla.

Veggie: \$50.45

Served with hummus spread and sliced veggies.

Wrapped in a tortilla.



Street Tacos

Enjoy our in-house made from scratch street tacos. Your tray of 18 tacos comes with our signature medium heat fresh red salsa, tomatillo salsa, fresh cut fried tortilla chips, and your choice of one meat. Street tacos come topped with diced onions, cilantro, and lime wedges on the side.

Grilled Chicken Tacos \$59.95

Slow Roasted Pork Carnitas \$59.95

Birria Beef \$72.95

(18 tacos per order-Serves about 9 guests)

Add 1 lb of Guacamole for \$9.95



Snacks

Fresh Fried Tortilla Chips and Salsa \$15.45 per pound

Gardettos \$11.75 (14.75 oz. bag)

Mini Pretzel Twists \$9.50 (16 oz. bag)

The Veggie Trio: \$3.80 per person

This selection comes with pita chips, carrots, celery and your choice of: peanut butter, hummus or ranch

Ala Carte Items:

Individual Yogurts \$2.95

Piece Fruit (bananas, apples or oranges) \$1.20

Individual Chip Bags \$1.85

Individual Western Trail Mix \$3.25

Apple Slices & Caramel Dip: \$53.50

(Serves up to 12 people)

Assorted Granola Bars: \$2.75 each

- Choice of Luna Bars (Blueberry Bliss, Caramel Nut Brownie, or Nutz over Chocolate)
- Clif Bars (Oatmeal Raisin, Walnut, Chocolate Brownie, Crunchy Peanut Butter, Chocolate Almond Fudge, Black Cherry Almond, Chocolate Chip, Peanut Toffee Buzz)

Specialty Selections

Mocktail Bar: \$3.99 per person

Throwing a party? We now offer individually hand-crafted mocktails made for each of your guests. Well shaken or even stirred. Our diverse bartenders will create a unique atmosphere with three different types of beverages available to choose. Cheers!

Italian Soda or Eagle Blaster Bar: \$3.99 per person

A self-serve station will be setup for you to create the Italian soda of your choice. We will offer three flavored pumps and all the fixings for a classic Italian Soda.

Candy Bar

\$119.99 for 40 guests

Select our candy bar for your next gathering. 4 ounce size goody bags provided to peruse the candy buffet. Includes: gummy bears, sour worms, chocolate pretzels, lollipops, Churros, yogurt covered raisins, and mini brownie pieces.



Bakery Selection

Dessert options (minimum order 12):

(All product cannot be guaranteed to be nut free and was not made in a nut free environment.)

NY Cheesecake with seasonal fruit	\$4.75 each
Strawberry & Cream Cake	\$5.25 each
Lemon and Cream Cake	\$5.25 each
Chocolate Layered Cake	\$4.49 each

Truffle Bars: \$58.75 (24 Bites)

Chocolate truffle dessert bars.

Variety Dessert Bars: \$69.85 (24 Bites)

Includes Oreo Dream Bar, Choco Raspberry Tango, Lemonberry Jazz, and Marble Cheesecake Truffles.

Assorted Petit Fours: \$52.75 (24 Bites)

Includes Carrot Cake, Red Velvet, Double Chocolate and Truffle Bon Bon.

Chocolate Chip Cookies: \$20.65 (12 Cookies)

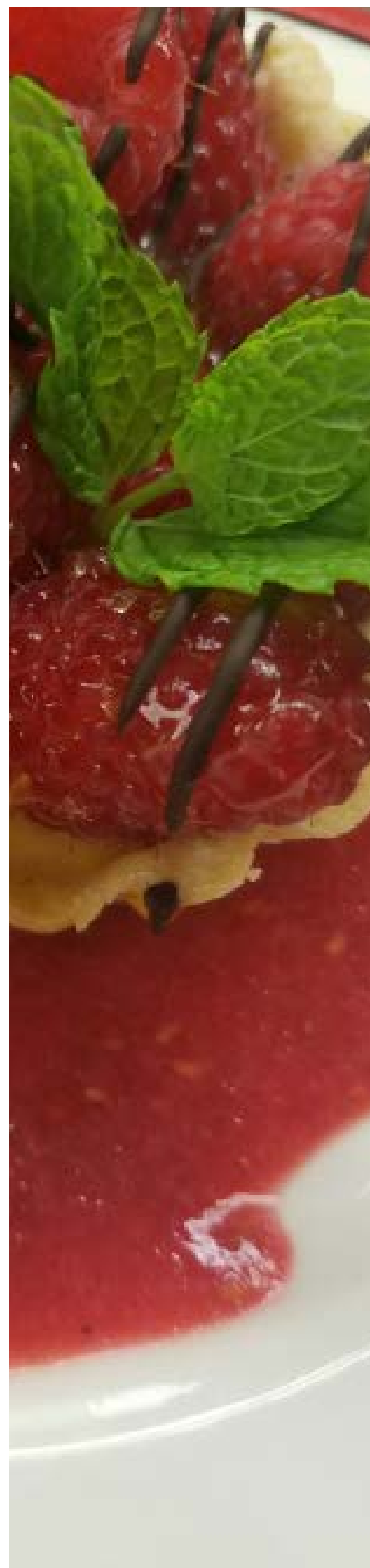
Lemon Bars: \$69.00 (16 Bars)

Chocolate Chunk Brownies: \$51.40 (12 Each)

Gluten Free Selections

Gluten Free Brownie: \$3.50 each/\$40.75 dozen

Gluten Free Rice Krispy Bar: \$3.50 each/\$40.75 dozen





Beverages

Hot Beverage Selections

³/₄ gallon serves 15 guests

Pikes Roast Gourmet Coffee

Includes sugar, sugar substitute, half n' half, French Vanilla creamer and stir sticks.

³ / ₄ gallon	\$23.60
1 ¹ / ₂ gallon	\$47.25



Hot Tea

Includes an array of tea selections.

³ / ₄ gallon	\$20.25
1 ¹ / ₂ gallon	\$37.95

Bulk Horchata

1 ¹ / ₂ gallon	\$47.00
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Hot Chocolate

³ / ₄ gallon	\$23.60
1 ¹ / ₂ gallon	\$47.25

Bulk Hot Chocolate

4 ¹ / ₂ gallon	\$118.15
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Hot Spiced Cider

³ / ₄ gallon	\$23.60
1 ¹ / ₂ gallon	\$47.25

Mexican Hot Chocolate

1 ¹ / ₂ gallon	\$47.75
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Chilled Beverage Selections

Sold by the gallon. All beverage service includes cups and beverage napkins.

Ice Water: \$12.25

Iced Tea: \$21.25

Served with lemon wedges, sugar, sugar substitute and stir sticks.

Fruit Punch: \$17.15

Lemonade: \$17.15

Eagle Punch: \$21.25

Citrus Punch: \$19.95

Arnold Palmer: \$20.25

A great selection with the perfect mixture of freshly brewed Iced Tea and Crystal Light Lemonade.

Water Station: \$30.75

Serves 75 guests

Individual Beverage Selections

Lipton's "Pure Leaf" Tea Bottles: \$3.75

16 oz. Raspberry Peach, Honey Green Tea, Sweet Tea and Original (Unsweetened)

Canned Soda: \$1.35

12 oz. Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, and Mug Root beer.

Bottled Water: \$1.25

16.9 oz. bottle with Eagle Logo Labels

Tree Top Juice Bottles: \$2.35

10 ounces. Flavors available are: Cranberry, Orange, and Apple.



Starbucks Canned Coffee: \$4.50

Flavors include Triple Shot 0 sugar, Nitro Cold brew (Sweet Cream, Vanilla Sweet Cream, and Dark Coco Sweet Cream), and Double Shot Energy Mocha.

Bubly Sparkling Water: \$1.95

Available flavors are Grapefruit, Blackberry, Cherry, and Lemon Lime

Cubed Ice: \$7.10

Sold by the 4 gallon bucket

